



i Capitani

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In Torre le Nocelle, a small little town in the heart of Irpinia, there has been for over a century the Farm :“I Capitani” belonging to the Cefalo family. A splendid farm of about 15 hectares, today exclusively cultivated with vineyard and olive grove.

The field, splendidly exposed, was formerly a game reserve of the Prince of the Leonessa , Lord of Montemiletto, and bought in the last twenties of 1800 by the grandfather Ciriaco, the founder of the Farm ,who obstinately and sweating went on working on the farm, changing the age-old woods in marvellous vineyard.

Today Ciriaco, the grandson, has taken back the old baton and animated with the same attachment and tenacity of his grandfather, has brought back the ancient Farm to its former splendour.

The Farm, through the production of prestigious wines and high quality extra virgin olive oil have the ambitious target to promote through Italy and all over the world the image of Irpinia, a hard but generous land full of traditions and culture.

TURRIORO

EXTRAVIRGIN OLIVE OIL

Turrioro is a quality extra virgin olive oil, and is the product of a careful processing of olives harvested in the Irpinia region (Ogliarola, Ravece, Leccino, and Moraiolo). The handpicking and cold pressing of the berry highlights the top quality organic values and superb organoleptic features of this oil which is perfect for cooking or seasoning all the typical dishes of our Mediterranean cuisine.



Place of production	Mid-hill Irpinia lands at 300-350 m above sea level
Cultivar	Ogliarola avellinese, Ravece, Leccino, Moraiolo.
Production	End of October, handpicking from the tree, processing within 24 hours after the harvest in the farm’s oil press, through cold extraction. Bottling without filtration occurs after static decantation.
Colour	Crystal clear, golden yellow, with a delicate sheen of green.
Fragrance	Average fruitiness: ripe tomatoes, artichokes and a touch of green apples.
Flavour	Well-balanced, delicate but of a complex structure, enriched with hints of fresh vegetables and dried fruit with a harmonic bitter and spicy feature.
Food matches	Excellent when used raw, as seasoning for vegetables and toasted “bruschetta.” Also ideal for the first course in general, baked meat and fish.
Product packs	Bottles of 500 ml, 750 ml and cans of 5 l.